

Light Pimiento Cheese Stuffed Celery

What You'll Need

- 1 ¼ cups light mayonnaise
- 1 (4-ounce) jar diced pimiento, drained
- 1 teaspoon Worcestershire sauce
- 1 teaspoon finely grated onion
- ¼ teaspoon ground red pepper
- 2 (8 ounce) blocks 2% reduced-fat sharp Cheddar cheese, finely shredded
- 6 celery ribs, cut into 4-inch pieces
- Garnish: paprika



Step-by-Step Instructions

1. Stir together light mayonnaise and the next 4 ingredients in a medium bowl. Stir in cheese.

2. Spread 1 tablespoon cheese mixture into each celery rib. Garnish, if desired.

Note: Store remaining pimiento cheese mixture in an airtight container in refrigerator for up to 1 week.

Note: Don't be tempted to use pre-shredded cheese. It takes a few more minutes to shred your own, but you'll be much more pleased with the creamy texture.

Yield: Makes about 3 cups pimiento cheese (serving size 4 inch piece of celery with 1 tablespoon pimiento cheese).

PREP TIME: 15 minutes

SERVES: VARIES (serving size: 1 celery rib, 1 tablespoon of pimiento cheese)

CALORIES 54; **FAT** 4.1g (sat 1.8g, mono 0.0g, poly 0.0g)

PROTEIN 2.5g **CARBS** 1.5g **FIBER** 0.4g **CHOL** 9mg;

IRON 0.1mg; **SODIUM** 147mg; **CALC** 75mg